Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A milk product for providing at room temperature, either by shaking or with a foaming device, a foamed composition for beverages, the milk product comprising 0 to 40% fat, 5% to 23% non-fat solids, a mixture of at least two emulsifiers, a foam stabilizer, and water, the milk product is room temperature stable for at least one month and does not need to be cooled prior to providing the foamed composition, wherein the milk product is high temperature processed using a process selected from the group consisting of pasteurization, sterilization, UHT treatment and combinations thereof and is room temperature stable, wherein the emulsifier is selected from the group consisting of propylene glycol monostearate, sorbitan tristearate, unsaturated monoglyceride and combinations thereof, and wherein the foam stabilizer is selected from the group consisting of a sodium alginate, a mixture of microcrystalline cellulose and carboxymethylcellulose and combinations thereof.

Claim 2 (canceled):

Claim 3 (original): The milk product of claim 1, wherein the foam stabilizer comprises 0.05% to 0.35% of microcrystalline cellulose and carboxymethylcellulose.

Claim 4 (original): The milk product of claim 1, comprising 0.05% to 0.1% sodium alginate.

Claim 5 (original): The milk product of claim 1, comprising 0.3% to 3% propylene glycol monostearate.

Claim 6 (original): The milk product of claim 1, comprising 0.005% to 0.15% sorbitan tristearate.

Claim 7 (original): The milk product of claim 1, comprising 0.005% to 0.15% unsaturated monoglyceride.

Claim 8 (original): The milk product of claim 1, comprising 0 to 25% fat, 0.3% to 0.9% propylene glycol monostearate, sorbitan tristearate, carboxymethylcellulose, monocrystalline cellulose, and 0.005% to 0.015% unsaturated monoglyceride.

Claim 9 (original): The milk product of claim 1, comprising about 25% to 40% fat, sodium alginate, 2.4% to 3% propylene glycol monostearate, and 0.1% to 0.15% unsaturated monoglyceride.

Claim 10 (original): The milk product of claim 1, wherein the fat is a dairy fat, a non-dairy fat, or a mixture thereof.

Claim 11 (original): The milk product of claim 1, further comprising one or more of carbohydrates, mineral salts, colorants, or flavorings.

Claim 12 (currently amended): A method of forming a milk product for providing at room temperature, either by shaking or with a foaming device, a foamed composition for beverages, the method comprising:

dissolving propylene glycol monostearate (PGMS), sorbitan tristearate (STS), and unsaturated monoglyceride in skim milk to form an emulsion;

adding cream to the emulsion;

adding a foam stabilizer to the emulsion;

dissolving the emulsion in water to form the milk product; and

high temperature processing the milk product using a process selected from the group consisting of pasteurization, sterilization, UHT treatment and combinations thereof, wherein the foam stabilizer is selected from the group consisting of a sodium alginate, a mixture of microcrystalline cellulose and carboxymethylcellulose and combinations thereof, and wherein the milk product is room temperature stable for at least one month and does not need to be cooled prior to providing the foamed composition.

Claim 13 (canceled):

Claim 14 (original): The method of claim 12, wherein the foam stabilizer is sodium alginate or a mixture of microcrystalline cellulose and carboxymethylcellulose (CMC).

Claim 15 (original): A process for producing a foam that is stable for at least 10 minutes which comprises forming a foam from the milk product of claim 1 by shaking or by using a foaming device.

Claim 16 (original): A process for producing a foam that is stable for at least 10 minutes which comprises forming a milk product by the method of claim 12 and forming a foam from the milk product by shaking or by using a foaming device.

Claim 17 (original): A spray can that contains the milk product of claim 1 and is capable of dispensing the product as a stable white foam.